

## Claims

1. Aerated frozen confection which is resistant to shrinkage and is soft down to common storage temperature in home freezers of  $-18^{\circ}\text{C}$  or less, characterized in that it comprises by weight:
  - 50 to 70 % water,
  - 5 to 20 % fat,
  - 1 % or more polyol,
  - 0.5 to 7 % vegetable fibre selected from the group consisting of oat fibres, fibres extracted from chicory taproots and fibregum from Acacia tree,
  - the balance being sugars, milk proteins, hydrocolloids and emulsifiers and has an overrun of 20 to 200 %.
2. Aerated frozen confection according to claim 1, characterized in that it comprises 2 to 8 % by weight proteins that are predominantly coming from monopasteurized milk.
3. Aerated frozen confection according to claim 1 or 2, characterized in that the polyol is glycerol.
4. Aerated frozen confection according to claim 3, characterized in that the level of glycerol is 1 to 5 % by weight.
5. Aerated frozen confection according to one of the preceding claims, characterized in that the vegetable fibres are oligosaccharides from chicory at a level of 2 to 4 % by weight.
6. Aerated frozen confection according to one of the preceding claims, characterized in that it has an overrun of 90 to 160 %.
7. Method for producing an aerated frozen confection as claimed in claim 1 to 6, characterized in that it comprises the steps of:
  - premixing vegetable fibre with water and adding the other powdery and liquid ingredients in an agitated mixing tank,
  - subjecting the mix to a heating step to hydrate the hydrocolloids,
  - pasteurizing the heated mix,
  - homogenizing the pasteurized mix,
  - cooling, ageing and freezing the mix whilst aerating,
  - packaging and hardening the mix.

8. Method according to claim 7, characterized in that pasteurizing is carried out during about 24 to 30 s at about 90° C to 80° C.
- 5 9. Method according to claim 7, characterized in that homogenizing is carried out at about 70° C at a pressure of about 120 to 160 bar.
10. Method according to claim 7, characterized in that freezing is carried out in a scraped surface freezer at a draw temperature of - 5 to - 10° C.
- 10 11. The use of vegetable fibre selected from the group consisting of oat fibres, fibres extracted from chicory taproots and fibregum from Acacia tree in combination with a polyol for improving softness and stability against shrinkage of an ice confection which contains 5 to 20 % by weight fat.